



Basic Sweet Dough

Yield – ? servings

Ingredients

$\frac{3}{4}$ cup Milk
 $\frac{1}{2}$ cup Sugar
 1 $\frac{1}{4}$ tsp. Salt
 $\frac{1}{2}$ cup Butter or Margarine
 $\frac{1}{3}$ cup warm Water
 2 pkgs. active, dry Yeast
 3 Eggs
 5-6 $\frac{1}{2}$ cups Flour

How to Prepare

1. Scald milk; stir in sugar and margarine. Cool to lukewarm.
2. Pour warm water into warmed bowl. Sprinkle yeast and stir until dissolved. Add lukewarm milk mixture, eggs and 5 cups of flour.
3. Attach dough hook and turn speed to 2 and mix until dough clings to hook and cleans sides of bowl (about 5 minutes).
4. Knead on speed 2 for 7-10 minutes longer or until dough is smooth and elastic.
5. Place in greased bowl, turning to grease top. Cover and let rise in warm place, free from drafts, until doubled in bulk (1 hour).
6. Punch dough down and divide for rolls or coffee cakes, as desired.

Note: Damp towel placed over bowl and placed on oven with light on will help dough rise faster.

*****Nutritional Information Per Serving*****

Calories =
 Carbohydrate = g
 Total fat = g

Saturated Fat = g
 Cholesterol = mg
 Sodium = mg

Dietary Fiber = g
 Protein = g
 Vitamin A = RE

Vitamin C = mg
 Calcium = mg
 Iron = mg

